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CHATEAU

Bel-Air La Royère



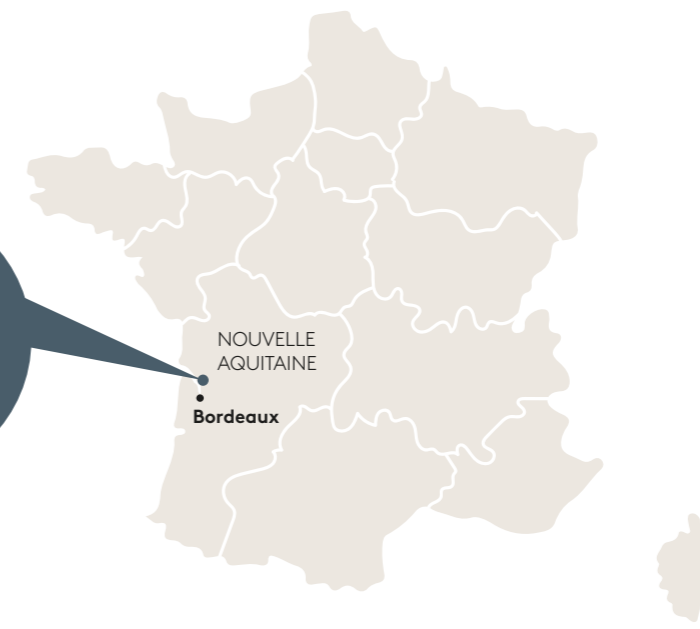
CHÂTEAU

Bel-Air La Royère has belonged to the Chevrier family for 30 years.

CORINNE CHEVRIER AND HER FAMILY CAME TO CHATEAU BEL-AIR LA ROYÈRE IN 1992.

COMING FROM A LONG LINE OF COGNAC PRODUCERS, SHE HAS CONTINUED THE FAMILY TRADITION OF EXCELLENCE IN WINE

GIRONDE
Venez nous rendre visite à 50 minutes de Bordeaux



30 years is enough time for a generation, time to make a property grow, evolve and take root in its terroir, time to draw out its quintessence.

But respecting one's roots, turning to organic farming, does not mean turning away from innovation! Spread over 14 hectares, the human scale of the chateau allows Corinne Chevrier to manage all the parameters while still combining research and development.

She knows how to make the most of the specific features of Bel-Air La Royère, with its mature vines which concentrate their sugars in the fruit.

She didn't hesitate to introduce the Malbec grape variety, "Bordeaux's illegitimate son" as she calls it, either blending it with Merlot or seeking its pure expression as a varietal wine. These wines are benchmarks for the appellation: elegant and distinguished, and accurate expressions of both the terroir and the passion of the person who cultivates it.

“With my team, we strive to reveal the natural expression of our grapes.”



“The Malbec grape variety is “Bordeaux’s illegitimate son“. In 1995 it regained its former nobility at Château Bel-Air La Royère.”

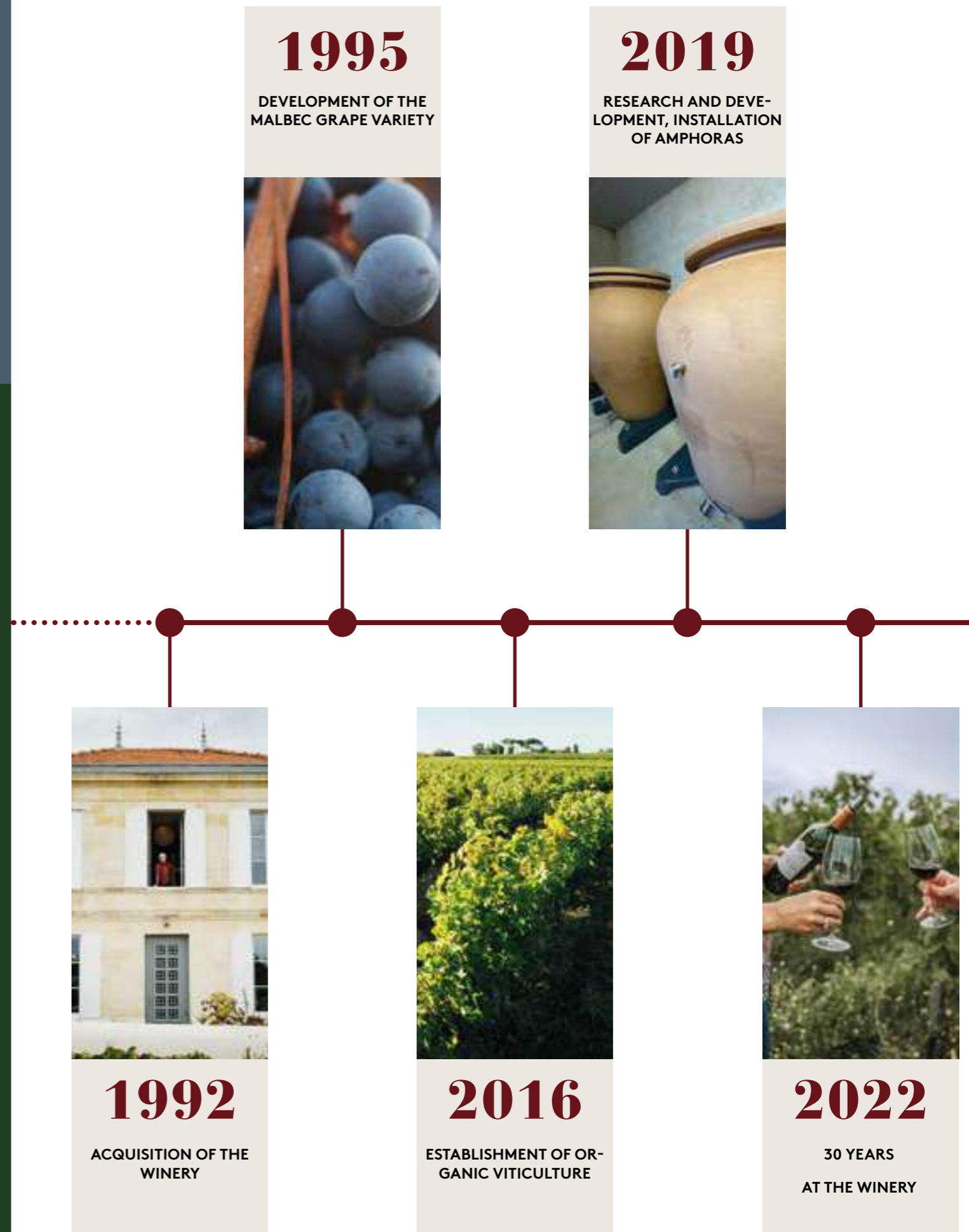


Innovating, creating, while constantly respecting the terroir, has always been the winegrowers’ task. Corinne Chevrier understood this and applied this very same principle to the Malbec grape variety.

In the 19th century, this variety accounted for 80% of Bordeaux’s vines* before it lost ground to other varieties. Today it is gradually coming back to flourish on clay-limestone soils, offering up its notes of red fruit and chocolate, either alone or blended with Merlot.

Malbec is thought to be a cross between the “Magdeleine” and the “Prunelard Noir” varieties and comes from the Charentes region**, like Corinne Chevrier herself.

*Butler-academy. **Wine dictionary





SINCE 2016
quality has been the only
objective.

CHÂTEAU BEL-AIR LA ROYÈRE
HAS BEEN A CERTIFIED ORGANIC
PRODUCER (FR: AB, "AGRICUL-
TURE BIOLOGIQUE") SINCE ITS
2019 VINTAGE.

SIGNING THIS CHARTER WAS THE
CROWNING ACHIEVEMENT OF
YEARS OF EFFORT AND RESPECT
FOR THE ENVIRONMENT AND THE
CONSUMER.



Pruning, training the vines on lines, then raising and tying the shoots that will carry the bunches, removing buds to select only the best, leaf-thinning to ensure that the grapes get plenty of sunlight, the harvest, which is done by hand for the oldest vines, right up to the de-stemming and manual sorting of the berries.

All the work in the vineyard and in the winery is determined by nature and our desire to produce the best wines possible using the best available methods.



OUR WINES

are the expression of natural synergies between different soils and grape varieties: Merlot, Malbec, Cabernet Sauvignon and Sauvignon, each of which adds its own particular strengths and aspects.

OUR DIFFERENT SOILS WHEN COMBINED WITH THE GRAPE VARIETIES, GIVE RISE TO OUR VINTAGES WITH THEIR DIVERSE PERSONALITIES.

“In cooking, as in winemaking, the quality of the raw ingredients is essential. Watching over this quality is our highest priority.”

CHÂTEAU BEL-AIR LA ROYÈRE

Château Bel-Air La Royère • Red

- > Soil : limestone, providing power and and structure.
- > Grape varieties : Merlot 65% - Malbec 35%.
- > Maturation : 12 months in oak barrels and amphoras.

Château Bel-Air La Royère • White

- > Soil : clay, giving notes of white flowers and vine peaches.
- > Grape varieties : Sauvignon Blanc 100%.
- > Maturation : 9 months in oak barrels and amphoras.



CHÂTEAU BEL-AIR LA ROYÈRE

L'Esprit • Red

- > Soil : limestone limestone, providing power and and structure: a supple and silky wine.
- > Grape varieties : Merlot 90% - Malbec 5% - Cabernet Sauvignon 5%.
- > Maturation : 10 months in oak barrels.



Magnum

CHÂTEAU BEL-AIR LA ROYÈRE

100% MALBEC

Fig.10 • Red

- > Soil : clay-limestone soil.
- > Maturation : aged 20 months in barrels.

Justin Malbec • Red

- > Soil : gravelly soil giving more fruit and flexibility.
- > Maturation : 9 months in vats after a brief period in barrels.



CHÂTEAU BEL-AIR LA ROYÈRE

100% MERLOT

Gourmandise • Red

- > Soil : clay-limestone soil.
- > Maturation : 9 months in vats after a brief period in barrels.

Justin Merlot • Red

- > Soil : clay-limestone soil.
- > Maturation : 9 months in vats after a brief period in barrels.





DISCOVER THE HERITAGE OF THE GIRONDE

In the Blaye region

A LANDSCAPE ABUNDANT IN VARIED HERITAGE SITES.

THE BLAYE REGION HAS A RICH HISTORY. FROM THE CAVE OF PAIR-NON-PAIR, WITH ITS 30,000 YEAR OLD CAVE ETCHINGS, THROUGH TO THE GALLO-ROMAN VILLA OF PLASSAC, UP TO THE CITADEL OF BLAYE, WITH ITS UNESCO STATUS, DESIGNED BY VAUBAN, THE GREAT MILITARY ARCHITECT.



If you want to discover a region rich in history, and authentic traditions, the Blaye region is for you ! The right bank of the estuary can be explored on foot, by bike, by car or by boat. Hilly landscapes at the start of the Gironde estuary (the largest in Western Europe) end in wetlands further downstream, offering remarkable sights. Mankind made no mistake in settling here at least 30,000 years ago (15,000 years before the Lascaux cave paintings) when people made cave paintings and etchings of animals in the nearby Pair-Non-Pair cave which continue to fascinate us today. The Gallo-Roman villa at Plassac shows that the area was a prosperous commercial hub in antiquity. The citadel designed by Vauban in the 17th century incorporating the medieval castle of the troubadour Jaufré Rudel

shows that the site has always been strategically important to France. Nearly 500,000 people come to visit the site with its unique defensive system, to take a tour of the underground passages or to pause for a moment in the quiet cloister of the Minimes convent. With a cruise on the estuary you can discover the islands, inhabited until the 1970s, and get an alternative view of a region that is just waiting to be discovered. And the wine grower whose door you push open, who will love their land as much as Corinne Chevrier loves hers, will be the best ambassador to help you discover it.



THE CHÂTEAU BEL-AIR LA ROYÈRE OPENS ITS DOORS TO YOU

Come and discover how Corinne Chevrier and her team take care of the wines, how they create them and how to best taste and enjoy them.

Several visits are possible throughout the year.

2 VISITS OF YOUR

1 BEHIND THE SCENES AT A WINERY

Lasting 1.30 you can «live the life of a winemaker». Discover the work and everything that goes on behind the scenes at a winery, culminating in the tasting of 4 wines.

Price : 15€ (incl. VAT) /pers. (2 à 12 personnes).
Duration : 1h30 - Hours : from 11h to 12h30 / from 15h to 16h30.

2 THE BASICS OF WINE TASTING

Lasting 2.30, plunge yourself into the delightful world of wine tasting with an introduction to the main principles.

On the programme: a discovery of Bordeaux's vineyards, how wines are made, particularly in the context of organic production. Then, some pleasant practical experience tasting 4 wines.

Price : 50€ (incl. VAT) /pers. (6 à 12 personnes).
Duration : 2h30 Please contact us to book a time slot.

MAKE YOUR OWN NECTAR

WINE WORKSHOP, "DIY WINE"

«It's my wine, I made it myself !»

For 1.30 become an oenologist and make your own wine. After discovering the different grape varieties their different characteristics, their aromas, the length in the mouth, the tannin content..., and equipped with a technical data sheet, a test tube and an indispensable tasting glass, you will be able to make "your" wine, with blends that correspond to your own tastes: fruity, woody, tannic, aromatic and above all, you will leave with "your" own 75 cl bottle.

Every Tuesday from 10.00 to 11.30 am (July/August) or on request (groups of 4 people or more)
Price : 45€ (incl. VAT) /pers. (4 à 10 personnes)
Duration : 1h30

OUT OF THE ORDINARY

YOGA SESSION

In the middle of our rows of vines, under an oak tree, in summer, we welcome the yoga teacher Marie-Aline Boisvert. She offers sessions on Kundalini "yoga of consciousness" which is a bodily practice based on breathing (paranayama), sound (mastras), integrating relaxation and meditation.

Open to all, from beginners to experienced.

Every Monday from 8.30 to 9.30 (July/August)
Price : 20€ (incl. VAT) /pers. (2 à 12 personnes)
Duration : 1h



“Each year, the aim of our team is to create wines that are a faithful reflection of the rich terroir of Château Bel-Air La Royère.”

Corinne Chevrier, with her predominantly feminine team, wants her terroir to express itself.



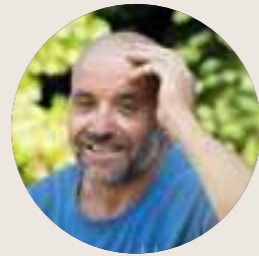
Corinne Chevrier



Nadège Kouchnereff



Angélique Touttard



Victor Carvalho



We are delighted that since 1995, we have been regularly listed in publications such as Le Figaro, Decanter, the Revue des Vins de France, Robert Parker, Bettanne et Des-sauve...

But also in volume 21 of the famous comic strip Les Gouttes de Dieu !



VISITS / WORKSHOPS

VISITS : FROM MONDAY TO SATURDAY - ALL YEAR ROUND

(*RESERVATION 5 DAYS IN ADVANCE)

WINE BLENDING WORKSHOP : every Tuesday from 10 to 11.30 am (July/August) (*reservation 3 days in advance. Also available on request all year round for tailor-made events such as birthdays, business away-days, groups of friends...)

FOLLOW US

www.chateaubelairlaroyere.com



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CHATEAU

Bel-Air La Royère



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